



TEMPORARY FOOD BOOTH REQUIREMENTS FOR SPECIAL EVENTS

❑ **Food Source**

Food must come from a store or market . NO FOOD FROM HOME ALLOWED – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.

❑ **Food Preparation**

Must be done in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid "Commissary Agreement" from a restaurant. NO HOME PREPARED FOOD ALLOWED – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.

❑ **Booth Construction**

Closed on two sides with an overhead roof. Booths cannot be placed directly over dirt or grass unless plywood or a plastic tarp is used for the floor.

❑ **Cross Contamination**

ALWAYS keep raw meat apart and away from any ready-to-eat food.

❑ **Food Temperatures**

Must keep cold food at **41°** F or less and hot food at **130°** F or more at all times.

❑ **Thermometer**

Must have a functional thermometer, which measures from 0 F to 200F temperature; It is to your advantage to invest on a good digital thermometer since they cost twice as a mechanical one but they are accurate and last much longer.

❑ **Condiments**

Self-serve condiments must be served in squeeze bottles, pump dispensers, **commercially** packaged or in a container with a self-closing lid.

❑ **Water**

Must have an **additional** five gallons or more of potable water in clean containers. Must have a small gas or propane stove to make hot water for hand washing, washing utensils, and cleaning.

❑ **Hand Wash Station**

Must provide a temporary hand wash station with soap and paper towels.

❑ **Wiping Cloths and Sanitizer Solution**

Must have a bucket of sanitizer solution (1 ½ teaspoon of bleach in 1 gallon of water) and a clean **wiping** cloth. AN ANTIBACTERIAL **WIPING** CLOTH IS NOT AN ACCEPTABLE **SUBSTITUTE**.

❑ **Disposable Gloves or Utensils**

Must always wear disposable gloves **or use utensils when handling** any ready-to-eat food.

❑ **Washing Utensils**

Must be able to effectively **wash** with hot water, **rinse** with hot water, **sanitize** with warm water and air-dry. **Note:** You need 3 vessels to do this.

❑ **Food Handler's Card**

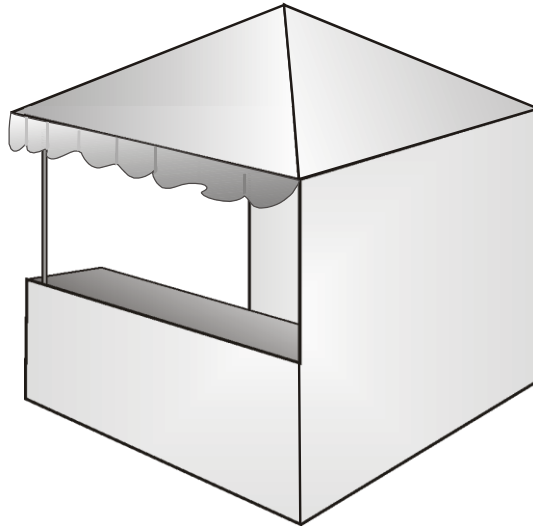
Must have a valid food handler's card from Gila County or other **another county** in Arizona. If you can, attend the Food Safety class that is held every first Tuesday of the month at Health Department in Globe. Call for more information.



If you have any questions or clarifications regarding the requirements listed here, please discuss it with us, we are here to help you. Contact Gila County Environmental Health section.

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- The Ideal booth has three sides closed but it must be closed on at least two sides.
- Booth cannot be placed directly over dirt or grass. It must be placed on a plastic tarp or plywood.

■ Hand washing set up must be consisted of:

- 5 gallon of drinking water.
- Soap
- Paper towel
- A vessel for collecting waste water

